

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
21 April 2005 (21.04.2005)

PCT

(10) International Publication Number
WO 2005/034647 A1

- (51) International Patent Classification⁷: A23L 1/00, (81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (21) International Application Number: PCT/CH2004/000622
- (22) International Filing Date: 13 October 2004 (13.10.2004)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data: 60/511,539 15 October 2003 (15.10.2003) US
- (71) Applicant (*for all designated States except US*): GIVAUDAN SA [CH/CH]; Chemin de la Parfumerie 5, CH-1214 Vernier (CH).
- (72) Inventor; and
- (75) Inventor/Applicant (*for US only*): KISER, Paul, Brian [US/US]; 1175 Congress Avenue, Cincinnati, OH 45246 (US).
- (74) Agent: MCSTEA, John, Anthony; Ueberlandstrasse 138, CH-8600 Duebendorf (CH).
- (84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Published:
— with international search report
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

(54) Title: COOKED FOOD PREPARATION

(57) Abstract: A method of glazing food post-cooking comprises the agitation of a hot, freshly-cooked foodstuff in a sealed container containing a seasoning mixture comprising seasonings and a granular, edible substance that, at the temperature of the cooked foodstuff, will form a continuous coating on the foodstuff, which coating is no longer fluid at the temperature at which the foodstuff will be consumed. The method allows considerable versatility in the glazing of foodstuffs.



WO 2005/034647 A1